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10/509,804

09/30/2004

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EXAMINER

LEFF, STEVEN N

ART UNIT

PAPER NUMBER

1794

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PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

| | | | |
|------------------------------|--------------------------------------|---|--|
| Office Action Summary | Application No. 10/509,804 | Applicant(s) BRUEMMER, THOMAS | |
| | Examiner STEVEN LEFF | Art Unit 1794 | |

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

- 1) ☒ Responsive to communication(s) filed on 21 March 2008.
- 2a) ☐ This action is **FINAL**. 2b) ☒ This action is non-final.
- 3) ☐ Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

- 4) ☒ Claim(s) 1-22 is/are pending in the application.
- 4a) Of the above claim(s) 9, 21 and 22 is/are withdrawn from consideration.
- 5) ☐ Claim(s) _____ is/are allowed.
- 6) ☒ Claim(s) 1-8 and 10-20 is/are rejected.
- 7) ☐ Claim(s) _____ is/are objected to.
- 8) ☐ Claim(s) _____ are subject to restriction and/or election requirement.

Application Papers

- 9) ☐ The specification is objected to by the Examiner.
- 10) ☐ The drawing(s) filed on _____ is/are: a) ☐ accepted or b) ☐ objected to by the Examiner.
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).
- 11) ☐ The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

- 12) ☒ Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
- a) ☒ All b) ☐ Some * c) ☐ None of:
- ☐ Certified copies of the priority documents have been received.
 - ☐ Certified copies of the priority documents have been received in Application No. _____.
 - ☒ Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

- | | |
|--|---|
| 1) <input type="checkbox"/> Notice of References Cited (PTO-892) | 4) <input type="checkbox"/> Interview Summary (PTO-413) |
| 2) <input type="checkbox"/> Notice of Draftsperson's Patent Drawing Review (PTO-948) | Paper No(s)/Mail Date. _____ |
| 3) <input checked="" type="checkbox"/> Information Disclosure Statement(s) (PTO/SB/08) | 5) <input type="checkbox"/> Notice of Informal Patent Application |
| Paper No(s)/Mail Date <u>2/22/05, 9/30/04</u> . | 6) <input type="checkbox"/> Other: _____ |

DETAILED ACTION

Information Disclosure Statement

The information disclosure statement filed 2/22/05 fails to comply with 37 CFR 1.98(a)(1), which requires the following: (1) a list of all patents, publications, applications, or other information submitted for consideration by the Office; (2) U.S. patents and U.S. patent application publications listed in a section separately from citations of other documents; (3) the application number of the application in which the information disclosure statement is being submitted on each page of the list; (4) a column that provides a blank space next to each document to be considered, for the examiner's initials; and (5) a heading that clearly indicates that the list is an information disclosure statement. The information disclosure statement has been placed in the application file, but the information referred to therein has not been considered. It is noted that the id's of 2/22/05 does not currently provide a list of all patents, publications, applications, or other information submitted for consideration by the Office.

Election/Restrictions

Applicant's election of claims 1-8, and 10-20 in the reply filed on March 21st, 2008 is acknowledged. Because applicant did not distinctly and specifically point out the supposed errors in the restriction requirement, the election has been treated as an election without traverse (MPEP § 818.03(a)).

Claims 9, and 21-22 are withdrawn from further consideration pursuant to 37 CFR 1.142(b) as being drawn to a nonelected invention, there being no special technical feature linking the two inventions since the extruder is not required by groups 2 and 3 where it is further noted that the restriction requirement was made in light of PCT rule 13.1 and not with respect to US practice. Election was made **without** traverse in the reply filed on March 21st, 2008.

The requirement is still deemed proper and is therefore made FINAL.

Claim Objections

- Claims 10-12 are objected to since they depend from non-elected claim 9 and thus were searched with respect to independent claim 1.

Claim Rejections - 35 USC § 112

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The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

- Claims 1-8, and 10-20 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.
 - With respect to claims 1 and 14 the phrase "during the mixing and cooking" is rejected as it lacks antecedent basis since line 2 of claim 1 only teaches mixing and not cooking and thus it is unclear if the extruder is both mixing and cooking or only mixing.
 - Claim 8 is rejected due to the phrase "wherein the specific mechanical energy introduced into the product is about 120 to 220 Wh/kg" since the phrase "the specific mechanical energy" lacks antecedent basis. The phrase is further rejected as it is unclear if the "specific mechanical energy" which is introduced into the product is with respect to the energy at the beginning of the extrusion process, with respect to the energy which is introduced at the end of the extrusion process, or with respect to the energy throughout the mixing.
 - Claim 8 is further rejected due to the phrase "wherein the specific mechanical energy introduced into the product is about 120 to 220 Wh/kg" since it is unclear if the specific mechanical energy is to be chosen from the range of 120 to 220 Wh/kg and thus there is a single mechanical energy which is applied throughout, or if the phrase is with respect to the mechanical energy being maintained during the mixing process constantly anywhere in the range of 120 to 220 Wh/kg during the mixing process.

Claim Rejections - 35 USC § 102

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless –

(b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.

- Claims 1-3, 7, 10, 12-13, 15, and 20 are rejected under 35 U.S.C. 102(b) as being anticipated by Dudacek (6001408).

Dudacek teaches a method for producing a starch mixture comprising mixing in an extruder (col. 6 line 5) a first component containing at least one starch (col. 5 lines 1-9), with a second component containing at least water (col. 5 lines 20-30), where the total water content of the mixture containing the first component and the second component is less than 40 % by weight (col. 5 lines 37-39, col. 9 lines 37-38), maintaining the temperature during the mixing and cooking processes in the extruder between 120° and 250°C (col. 9 line 40-43), drying the extrudate obtained in the extruder (col. 9 line 59), and grinding and screening the dried extrudate (col. 9 lines 60-61, col. 3 lines 35-41).

Dudacek continues by teaching that the maximum screen size during screening is about 4 mm, or from about 1 mm to 3 mm (col. 8 lines 30-36), where it is noted that .027 inches equals .68 mm and that .128 inches equals 3.25 mm and that the initial water content of the first component is about 10-15 % by weight (col. 5 lines 8-9). In addition the mixing takes place in a twin extruder rotating in the same direction (col. 6 lines 30-31) at 200 to 1200 rpm (col. 9 lines 38-39), where the total water content of the mixture containing the first component and the second component is between 15-20% (col.5 line 38) where a moisture content of 20% is taught. With respect to claims 12 and 20 it is noted that these claims do not provide an additional step in the making of the product, and thus Dudacek is taken to meet all of the method steps with respect to claims 12 and 20 since these claims are directed to an intended method of using the product as opposed to the method of making the product.

- Claims 1, 3-4, 10, 12-14, 16-17, and 20 are rejected under 35 U.S.C. 102(b) as being anticipated by Protzman et al. (3137592).

Protzman et al. teaches a method for producing a starch mixture comprising mixing in an extruder (col. 4 line 45-47) a first component containing at least one starch (col. 2 lines 3-27), with a second component containing at least water (col. 4 lines 53), where the total water content of the mixture containing the first component and the second component is less than 40 % by weight (col. 5 lines 41-44), maintaining the temperature during the mixing and cooking processes in the extruder between 120° and 250°C (col. 5 lines 70-75 through col. 8 line 1, col. 13 lines 67-68), drying the extrudate obtained in the extruder (col. 9 line 41), and grinding and screening the dried extrudate (col. 6 lines 39-40).

Protzman et al. continues by teaching that the initial water content of the first component is about 10-15 % by weight (col. 9 lines 72-73), that the total water content of the mixture containing the first component and the second component is between 15-20% (col.12 line 37), in addition to teaching adding acid (col. 7 lines 15-45) or alkali or the combination of the two to the mixture (col. 8 lines 1-14), where the mixture can be used as a binder for cellulose fibers (col. 7 lines 5-7).

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the manner in which the invention was made.

The factual inquiries set forth in *Graham v. John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:

1. Determining the scope and contents of the prior art.
 2. Ascertaining the differences between the prior art and the claims at issue.
 3. Resolving the level of ordinary skill in the pertinent art.
 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- Claims 8, 11, and 19 are rejected under 35 U.S.C. 103(a) as being unpatentable over Dudacek (6001408).

Dudacek is taken as above however Dudacek is silent with respect to a specific mechanical energy of 120 to 220 Wh/kg being introduced to the product and that the water temperature which is introduced in the starch mixture is between 20 and 70C or 30-60C.

Therefore although Dudacek is silent with respect to a specific mechanical energy of 120 to 220 Wh/kg being introduced to the product, Dudacek does teach the desire to provide physically modified starch where the initial moisture content of the starch material can be adjusted by the addition of water or heat (col. 3 lines 11-14), which directly affects the viscosity of the starch product within, in addition to teaching the

specific moisture content of the product as is taught by claim 1. Therefore since Dudacek teaches that the temperature, the rotational screw speed, and/or the rate of feed into the extruder can be controlled (col. 7 lines 14-27), in addition to teaching that the electrical draw on the motor can be varied depending upon run conditions (col. 9 lines 45-48), and since the only difference between the prior art and the claims was a recitation of a specific range of mechanical energy which is applied to the product, and since one of ordinary skill in the art would not expect the method of the instant claims to perform differently than the prior art method, thus the claimed method is not patentably distinct from the prior art method (See MPEP 2144.04 IV A). "Where the general conditions of a claim are disclosed in the prior art, it is not inventive to discover the optimum or workable ranges by routine experimentation," (see MPEP 2144.05 IIA), as the normal desire of scientists or artisans to improve upon what is already generally known provides the motivation to determine where in a disclosed set of percentage ranges is the optimum combination of percentages" (see MPEP 2144.05 IIA) to obtain the desired characteristics of the product as is taught by Dudacek (col. 7 lines 14-17).

Therefore it would have been obvious to one of ordinary skill in the art to teach a specific mechanical energy of 120 to 220 Wh/kg being introduced to the product since all the claimed elements were known in the prior art and one skilled in the art could have substituted the specific mechanical energy which is introduced into the product with no change in their respective functions, thus yielding predictable results to one of ordinary skill in the art at the time of the invention since the mechanical energy which is introduced is a function of the desired final product and the initial characteristics of the product, as well as other undefined rate dependent variables.

With respect to the water temperature which is introduced in the starch mixture being between 20 and 70C or 30-60C, Dudacek teaches the addition of city water into the starch mixture to control the moisture content thereof (col. 9 lines 4-7), in addition to teaching the city water at a temperature of 67 F or 19C (col. 10 line 50) and further teaching the desire to provide high dispersability and no agglomerating (col. 7 lines 7-10), where the water solubility of the starch material is a function of the size of the starch particles and the temperature of the water which is being used to dissolve or disperse the particles in order to form the starch mixture. Therefore it would have been obvious to one of ordinary skill in the art to teach the water temperature which is introduced in the

starch mixture being between 20 and 70C or 30-60C in order to ensure proper dispersability of the starch particles within the water since the increased temperature would increase the rate of the dispersing of the starch particles thereby reducing the amount of time which is required to obtain a specific end product since the initial temperature of the starch mixture is higher thus reducing operating time which is desirable in order to reduce operating costs since the starch product achieves its desired amount of working and/or heating in the motor driven extruder in a more time efficient manner.

Further, since the only difference between the prior art and the claims was a recitation of a specific range of water temperatures, and since one of ordinary skill in the art would not expect the method of the instant claims to perform differently than the prior art method, thus the claimed method is not patentably distinct from the prior art method (See MPEP 2144.04 IV A). "Where the general conditions of a claim are disclosed in the prior art, it is not inventive to discover the optimum or workable ranges by routine experimentation," (see MPEP 2144.05 IIA), as the normal desire of scientists or artisans to improve upon what is already generally known provides the motivation to determine where in a disclosed set of percentage ranges is the optimum combination of percentages" (see MPEP 2144.05 IIA) to obtain the desired characteristics of the product as is taught by Dudacek (col. 7 lines 14-17).

Therefore it would have been obvious to one of ordinary skill in the art to teach the water temperature which is introduced in the starch mixture being between 20 and 70C or 30-60C since all the claimed elements were known in the prior art and one skilled in the art could have substituted the water temperature of Dudacek which is introduced into the product with no change in their respective functions, thus yielding predictable results to one of ordinary skill in the art at the time of the invention since the water temperature which is introduced is a function of the initial characteristics of the product, as well as other undefined rate dependent variables in order to ensure high dispersability and no agglomerating (col. 7 lines 7-10) and further to reduce the time of operation of the motor driven extruder.

- Claims 5-6, and 18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Dudacek (6001408) in view of Neisser et al. (DE 4344139).

Dudacek is taken as above however Dudacek is silent with respect to the starch material being specifically rye flour.

Neisser et al. teach forming a suspension of rye flour and water with an initial moisture content of 15% and extruding the suspension (abstract).

Therefore although Dudacek does not teach the starch material being specifically rye flour, Dudacek does teach that any farinaceous material can be used as the source of starch (col. 5 line 1-2), where Neisser teaches the starch material being specifically rye flour (abstract). Therefore it would have been obvious to one of ordinary skill in the art at the time of the invention by the applicant to have combine the teaching of Dudacek and Neisser and taught that the starch material is specifically rye flour since both Dudacek and Neisser teach the desire to provide a method of forming a modified starch mixture, since Dudacek is aware of the potential high cost of production (col. 1 lines 65-67) and since Neisser positively teaches the use of rye flour as the starch for it's art recognized purpose of forming starch mixtures which reduces the overall processing costs thereby increasing profits due to the less expensive rye flour as is taught by Neisser et al. It would have further been obvious since MPEP 2144.07 states that the selection of a known material based on its suitability for its intended use supports a prima facie obviousness determination, where in the instant case the specific starch does not provide a patentable distinction over the prior art.

Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Steven Leff whose telephone number is (571) 272-6527. The examiner can normally be reached on Mon-Fri 8:30 - 5:00.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Callie Shosho can be reached at (571) 272-1123. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see <http://pair-direct.uspto.gov>. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Drew E Becker/

Primary Examiner, Art Unit 1794

/S. L./

Examiner, Art Unit 1794